



GREENWICH
TAVERN
SMALL PLATES

9.5 each | 4 for 35

Chicken Wings (GF)

BBQ Buffalo Hot Sauce, Blue Cheese Mayo, Red Chilli, Spring Onions

Bruschetta (Vegan)

Mixed Baby Tomato, Vine Plum Tomato, Basil, Garlic & Olive Oil

Brie

Panko Breaded, Cranberry Sauce

Falafel (Vegan)

Hummus, Smoked Paprika, Tahini Dressing

Truffle Arancini (V)

Mozzarella, Truffle Infused Risotto, Truffle Mayo, Micro Herbs

Korean BBQ Shrimp Bao Bun

Pickled Cucumber, Carrots, Sesame Seeds, Micro Coriander

Chicken Gyoza

Soy & Chilli Dressing, Sesame Seeds, Spring Onions, Red Chilli, Micro Herbs

Soup Of The Day

Garlic Bread

Bang Bang Cauliflower (GF / Vegan)

Spiced Cauliflower, Maple Syrup & Sriracha Dressing, Sesame Seeds, Pea Shoots

Salt & Pepper Calamari

Aioli, Cracked Black Pepper, Maldon Salt Flakes, Spring Onions

Tempura King Prawn

Pea Shoots, Spring Onions, Sweet Chilli Dipping Sauce

Chunky Pork Sausage Roll

Red Onion Chutney

TO SHARE

Nachos (GF / V) 16

Fresh Salsa, Guacamole, Sour Cream, Melted Cheese Mix, Sliced Jalapeños
(Add Shredded Chicken 2.5)

Whole Baked Camembert (V) 20

Honey, Red Chilli Flakes, Thyme, Garlic, Cranberry Jam, Red Onion Chutney, Rosemary Salted & Olive Oil Ciabatta

SUNDAY ROAST

Thyme Roasted Potato, Honey Glazed Carrots, Green Beans, Braised Red Cabbage, Rosemary Salted Yorkshire Pudding

Picanha of Beef 24

Half Slow Roasted Chicken 24

Lamb Shank 24

Rolled Pork Belly 23

Vegetarian Wellington 21

Spiced Chickpea & Mixed Vegetables

MAINS

Falafel & Hummus Platter (Vegan) 17.5

Tabbouleh Salad, Pickled Red Cabbage, Sun-Dried Tomato, Flatbread & Tahini Dressing

The Tavern Poke Bowl (GF) 19.5

Sushi Rice Balls, Pickled Ginger, Carrots, Red Cabbage, Edamame, Avocado, Mixed Sesame Seeds, Soy Sauce, Teriyaki Glaze

* Tofu (Vegan)

* Honey & Garlic Chicken (£3 Surcharge)

* King Prawn (£4.5 Surcharge)

Fish & Chips 19

Large Beer-Battered Haddock, Hand-Cut Chips, Tartar Sauce, Garden Peas

Buttermilk Chicken & Waffles 20.5

Fried Chicken, Chicken Wing, Maple & Sriracha Dressing, Avocado, Spring Onions

Roasted Salmon Niçoise (GF) 23.5

Mixed Leaf, Black Olives, Fine Green Beans, Herbed Baby Potato, Boiled Egg, Lemon Oil Dressing

Risotto (GF / V)* 17.5

Woodland Mushrooms, Black Truffle Oil, Micro Pea Shoots, Parmesan

Beef Burger 18.5

Burger Sauce, Lettuce, Red Onion, Tomato, Pickle, Fries

Grilled Chicken Caesar 18.5

Baby Gem Lettuce, Herbed Crostini, Fried Capers, Caramelised Bacon, Boiled Egg, Caesar Dressing, Parmesan

SIDES / TO NIBBLE

Truffle & Parmesan Fries 7

Creamed Mash Potato 7

Nocellara Olives 7

Garlic Bread 6.5
Ciabatta

Mixed Leaf Salad 9

Padron Peppers 7
Maldon Salt Flakes

Sauteed Mixed Greens 8

Truffle Mac & Cheese 8

V – Vegetarian | Vegan Option Available* | GF – Gluten Free

Please ask your server for additional allergen information if you are unsure. Please always make sure your server is aware if you have any allergies or intolerances. Please note a discretionary 12.5% service charge will be added to your bill in the event of table service.